



Food Program Official Inspection Report
SISKIYOU COUNTY PUBLIC HEALTH
& COMMUNITY DEVELOPMENT
 806 S. Main Street
 Yreka, California 96097
 ph: (530) 841-2100, fax: (530) 841-4076

Facility Name: <u>Manfredi's Depot</u>				CMHC# <u>600039</u>
Address: <u>6920 Dunsmuir Ave, Dunsmuir CA</u>				
Permit Holder: <u>Ron Manfredi</u>				Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <u>530-235-2141</u>		E-mail:		
Food Safety Certified Employee: <u>Sharon Manfredi</u>				Expiration Date: <u>6/2022</u>

		MAJ	OUT	COS	
Protection Time/ Temp.	1 Food Temp.		X	X	<p><i>Routine Inspection Conducted This Date.</i></p> <p>1) observed turkey meat in deli prep cooler @ 55°F. Keep all cold food @ 41°F or colder. Obtain thermometers to monitor food temperatures. <u>2nd Notice</u></p> <p>Meat voluntarily discarded.</p>
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				<p>3) observed buckets of food stored on the ground of walk-in cooler. Store all food at least 6" off ground.</p>
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.				
	12 Spoils				
Uten./ Equip.	13 Wash/ Sanitize		X		<p>13) observed build-up inside ice machine. Clean ice machine in accordance with the manufacturer's instruction.</p>
	14 Equip. Condition				
	15 Utensil Condition				
	16 Storage				
Employee	17 Handwashing				<p>2) observed turkey meat in deli prep cooler @ 55°F. Keep all cold food @ 41°F or colder. Obtain thermometers to monitor food temperatures. <u>2nd Notice</u></p>
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card				
Water	21 Water				<p>3) observed buckets of food stored on the ground of walk-in cooler. Store all food at least 6" off ground.</p>
	22 Cross Con.				
Waste	23 Liquid Waste				<p>13) observed build-up inside ice machine. Clean ice machine in accordance with the manufacturer's instruction.</p>
	24 Refuse				
Vermir	25 Rodents/ Insects				<p>13) observed build-up inside ice machine. Clean ice machine in accordance with the manufacturer's instruction.</p>
	26 Animal/ Fowl				
Facilities	27 Ventilation				<p>13) observed build-up inside ice machine. Clean ice machine in accordance with the manufacturer's instruction.</p>
	28 Doors				
	29 Floors				
	30 Walls - Ceilings				
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting				
Misc.	34 Clothing - Linen				<p>13) observed build-up inside ice machine. Clean ice machine in accordance with the manufacturer's instruction.</p>
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site

Received By (Print): <u>Sharon Manfredi</u>	Received by (Signature): <u>Sharon Manfredi</u>	Date: <u>4-28-22</u>
REHS (Print): <u>Rick Ferrudo</u>	REHS (Signature): <u>Rick Ferrudo</u>	Phone: <u>530-841-2114</u>